

## ABSTRACT of CITATION 3

### PELLET FOR SNACK, PRODUCTION THEREOF AND SNACK PRODUCT USING THE SAME

Publication number: JP4023951

Publication date: 1992-01-28

Inventor: ENDOU TAKETSUNA; KAWASAKI KENJI; MIYAAKI TORU; SATO SUSUMU

Applicant: KANEBO LTD; MATSUTANI KAGAKU KOGYO KK

Classification:

- international: A23G3/00; A23G3/34; A23L1/10; A23G3/00;  
A23G3/34; A23L1/10; (IPC1-7): A23G3/00; A23L1/10

- European:

Application number: JP19900127394 19900516

Priority number(s): JP19900127394 19900516

Report a data error here

#### Abstract of JP4023951

**PURPOSE:** To enable continuous production of snack products excellent in puffing stability with simple equipment by partially pregelatinizing a dough consisting essentially of at least one of crosslinked starch of waxy corn starch and high- amylose starch and forming the resultant partially pregelatinized dough into a desired shape. **CONSTITUTION:** At least one of crosslinked starch of waxy corn starch and high-amylose starch as a principal ingredient in an adequate amount and normal starch are used together as a dough raw material. The resultant dough raw material is then mixed and hydrated according to the kind and blending ratio of the raw material, subsequently treated in, e.g. an extruder, hot-pressed and partially pregelatinized. The obtained partially pregelatinized raw material is then rolled into a sheetlike form and dried under prescribed conditions to provide pellets for snacks. The prepared pellets are roasted and dried in a stage of shipping to the storefront and moisture conditioning is carried out to subsequently perform puffing treatment such as fry puffing or puffing with hot air to afford the objective snack product of low puffing properties.

Data supplied from the esp@cenet database - Worldwide